



April 2025

REDS

Giustini Avoglia Primitivo 2023 **\$18**
Special Reorder Price – \$15.30 (15% discount)
Puglia, Italy

The Wine

Black fruit on the nose with notes of blackberries. Full on the palate, smooth, lively, with soft tannins and a long-lasting finish.

The Region

In a middle earth, between the sea of Taranto and the heights of the Itria Valley, is located San Giorgio, a small Village part of the Primitivo di Manduria DOC region.

Two Mountain Hidden Horse Red No. 21 **\$20**
Special Reorder Price – \$17 (15% discount)
Yakima Valley, Washington

A blend of 48% Cabernet Sauvignon, 40% Merlot, 7% Syrah, 3% Cab Franc, and 2% Malbec. This wine opens with rich aromas of dark fruits, tobacco and white pepper followed by flavors of blackberry, dark cherry and vanilla, framed in toasty oak.

Wine Club Policy:

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special discounts on wine and food in the restaurant during pick-up days.

CHIPOTLE MEATLOAF W/ POTATO & BROCCOLI

Ingredients

- 1 1/2 pounds baby gold potatoes, halved (about 6 cups)
- 3 tablespoons extra-virgin olive oil, divided
- 1 tablespoon plus 2 teaspoons garlic powder, divided
- 2 1/2 teaspoons kosher salt, divided
- 2 teaspoons grated lemon zest, divided
- 1 1/2 teaspoons black pepper, divided
- 4 cups broccoli florets
- 1 large egg, beaten
- 2 tablespoons whole milk
- 1 tablespoon dried oregano
- 1 tablespoon onion powder
- 1 tablespoon chopped canned chipotles in adobo sauce, plus 2 teaspoons adobo sauce from can, divided
- 5 tablespoons ketchup, divided
- 2 tablespoons Worcestershire sauce, divided
- 1/2 cup panko
- 1 pound 85/15 lean ground beef
- 1/2 pound ground pork

Cooking Instructions

1. Preheat oven to 400°F. Toss potatoes with 1 1/2 tablespoons oil, 1 teaspoon garlic powder, 3/4 teaspoon salt, 1 teaspoon lemon zest, and 1/4 teaspoon pepper in a large bowl. Arrange potatoes in a single layer on a large rimmed baking sheet (set bowl aside). Roast potatoes in oven for 15 minutes. Meanwhile, toss broccoli with 1 teaspoon garlic powder, 1/4 teaspoon salt, 1/4 teaspoon pepper, and remaining 1 1/2 tablespoons oil and 1 teaspoon lemon zest in reserved large bowl. Set aside.
2. While potatoes roast, stir together egg, milk, oregano, onion powder, chopped chipotles, 2 tablespoons ketchup, 1 tablespoon Worcestershire sauce, and remaining 1 tablespoon garlic powder, 1 1/2 teaspoons salt, and 1 teaspoon black pepper in a large bowl until well combined. Stir in panko, beef, and pork until combined. Divide meat mixture into 6 equal portions (about 5 1/4 ounces each); form into 4- x 2-inch meatloaves.
3. Remove baking sheet with potatoes from oven. Flip potatoes using a thin metal spatula. Place meatloaves between potatoes on baking sheet. Stir together adobo sauce and remaining 3 tablespoons ketchup and 1 tablespoon Worcestershire sauce in a small bowl until combined; evenly spread over each meatloaf. Return baking sheet to oven, and bake for 10 minutes.
4. Remove baking sheet from oven; arrange broccoli between potatoes and meatloaves. Return to oven, and bake until potatoes and broccoli are tender, meatloaves are well browned, and a thermometer inserted into thickest portion of meatloaves registers at least 160°F, 15 to 18 minutes. Let stand for 5 minutes.
5. Divide meatloaves, potatoes, and broccoli evenly among 6 plates. Serve immediately.

**** Pair with Two Mountain Hidden Horse Red Blend No. 21**